

The WARWICK

☯ Nocellara Olives 3.5 ☯

STARTERS

Celeriac Velouté stilton and black onion seed scones	6	Seared Queen Scallops parsnip purée, broad beans, pea shoots, herb butter	8.5
White & Purple Endive cashel blue, roasted walnuts, elstar apple curl	7	Shredded Duck Leg tomato concasse, green peppers, shallots, poached duck egg	7.25
Salted Monkfish, Leek & Parsley Fishcake sweet red pepper coulis	7	Foie Gras & Chicken Liver Terrine raspberry champagne jelly, hazelnut crumb, toasted brioche	7.5

☯ Selection of Artisan Bread Rolls & Butter 2.5 ☯

MAINS

Winter Vegetables candy beetroot, charred baby leeks, swede, heritage carrots, cauliflower purée, sautéed ceps	13.5
Scottish Salmon Fillet girolles, sea purslane, carpet shell clam emulsion	15.5
Turbot Tranche lyonnaise gratin, samphire, lobster bisque	18.5
Braised Iberico Pork Cheeks parsnip mash, curly kale, brandy & port jus	14
Venison Haunch Bourguignon button onions, smoked pancetta, chesnut mushrooms, chantenay carrots & wilted spinach	17.5

SIDES

Mixed Leaf Salad	3.5
Hand Cut Chips	3.5
Buttered Tarragon Chantenay Carrots	3.5
Mashed Potatoes	4
Creamed Savoy Cabbage with Pancetta Lardons	4

**MONDAY - FRIDAY LUNCH
SELECTED MAIN & DRINK
ONLY 9.95**

FROM THE GRILL

all steaks are served with hand cut chips, watercress & red wine jus

10oz Sirloin Steak	17.5
10oz Rib Eye Steak	19.5
10oz Fillet Steak	21.5

add seared foie gras 4.5

PUB CLASSICS

Beer Battered Cod	13
chips, crushed minted peas, tartare sauce	
7oz Beef Burger,	11
brioche bun, mature Singleton cheddar, hand cut chips (add streaky cured bacon 1.2)	
Pie Of The Day	11
ask server for details	

PUDDINGS

Selection of Artisan Ice Creams & Sorbets by The Ice Cream Union	5
Sticky Toffee Pudding	6
toffee sauce, dulce de leche ice cream	
Rum Baba	6.5
spiced poached pear, rum & raisin ice cream	
Dark Chocolate Parfait	7.5
raspberries, chocolate soil, pistachio ice cream	
Selection of Cheeses,	8.5
house preserve, water biscuits & oatcakes	

SEE BOARD OR ASK SERVER FOR DAILY SPECIALS

DIGESTIVES

Dessert Wine	100ml	Btl
Sauvignon Blanc Late Harvest, La Playa, Colchagua Valley 2013, Chile	5.85	21
Elysium Black Muscat, A. Quady, California 2013, USA		27
Banyuls Reserva, Domaine La Tour Vieille, France (750ml)		40
Port	100ml	Btl
Krohn Ambassador Ruby Port, Portugal	4.45	31
Krohn Tawny Port, Portugal	4.8	33
Krohn LBV Port 2009, Portugal	5.8	40
Graham's Malvados 1996/98, Portugal		61.5
Cocktails		
Old Fashioned		from 7.30
Bourbon, Dark Rum, Aged Tequila or Whiskey slowly stirred with sugar, Angostura and orange bitters. Served over ice, with an orange twist.		
Espresso Martini		7.50
Russian Standard vodka shaken with Kahlua coffee liqueur, Frangelico and a double espresso.		